

4 servings

Scottish Soup

5 cups broth	$\frac{1}{2}$ cup noodles
2 carrots, sliced	$\frac{1}{4}$ tsp. sage
2 celery, sliced	4 peppercorns
1 potato, diced	1 small bay leaf
$\frac{1}{2}$ cup chopped onion	Juice of 1 lemon
1 egg	Chopped parsley

Combine broth, carrots, celery, potato, onion, noodles & spices in pan. Bring to boil, cover & simmer 25 min. Beat egg, beat in lemon juice. Slowly stir 1 cup soup into egg mixture. Gradually pour back into pot. Cook over low heat 3 to 4 min. stirring const. Remove & stir in parsley. Serve.